

Sample Restaurant Training Curriculum

1. Menu Knowledge

- **Objective:** Familiarize all staff with the menu items, ingredients, and preparation methods.
- **Lessons:**
 - Overview of the menu categories (appetizers, entrees, desserts, drinks)
 - Tasting session for signature dishes
 - Dietary restrictions and allergen awareness
 - Pairing recommendations (food and wine/cocktails)

2. Front of House Operations

- **Objective:** Equip front-of-house staff with essential service skills and procedures.
- **Lessons:**
 - Setting up and breaking down the dining room
 - Table arrangements and settings
 - Adjusting seating for different party sizes
 - Customer service excellence
 - Greeting guests and taking orders
 - Handling complaints and difficult customers
 - Handling payments and cash reconciliation
 - Wine service techniques

3. Back of House Operations

- **Objective:** Train kitchen staff on food preparation, safety, and organization.
- **Lessons:**
 - Kitchen safety and sanitation practices
 - Food preparation techniques for menu items
 - Stocking and organizing the kitchen
 - Inventory management and taking stock of ingredients
 - Proper use of kitchen equipment and tools
 - Food plating and presentation standards

4. Beverage Knowledge

- **Objective:** Train staff on beverage preparation and service.
- **Lessons:**
 - Coffee and espresso preparation (if applicable)
 - Crafting signature cocktails
 - Knowledge of wines and pairing basics
 - Soft drink and juice service

5. Health and Safety Regulations

- **Objective:** Ensure all staff understand health and safety protocols.
- **Lessons:**
 - Food safety and hygiene standards
 - Understanding and implementing HACCP principles
 - Fire safety and emergency procedures
 - Use of personal protective equipment (PPE)

6. Teamwork and Communication

- **Objective:** Foster a collaborative environment among all staff members.
- **Lessons:**
 - Importance of teamwork in the restaurant setting
 - Effective communication strategies among front and back of house
 - Role-playing scenarios for conflict resolution and support

7. Optional Lessons (Electives)

- **Objective:** Allow staff to explore additional skills and knowledge areas.
- **Lessons:**
 - Upselling techniques for increasing sales
 - Event and party planning (for special occasions)
 - Understanding restaurant finances (basic cost control)
 - Specialty food preparation (e.g., vegan, gluten-free)